5-93

Carvers™

PRIME RIB · CHOICE STEAKS

Our dinner entrees offer an exceptional value. Each one is a complete meal served with a steaming hot cup of soup, a salad made to your liking at tableside, fresh hot bread and your choice of baked potato, rice pilaf or baked Parmesan topped tomatoes. Welcome and enjoy your evening!

APPETIZERS

HOT 'N SPICY SHRIMP
Sautéed in tangy Cajun spices and butter. Served with sourdough cheese bread.
$3.95

CRAB STUFFED MUSHROOMS
Mushroom caps filled with a delicious crab meat and mushroom stuffing, topped with Monterey Jack cheese and baked to a bubbly brown.
$4.50

POTATO SKINS
Crispy skins topped with melted Cheddar cheese, bacon bits and scallions.
$3.95

APPETIZER SAMPLER
A sumptuous platter that includes Hot 'N Spicy Shrimp, Crab-Stuffed Mushrooms and Potato Skins.
$7.95

CHICKEN

TERIYAKI CHICKEN
Three tender, boneless chicken filets marinated in teriyaki sauce, charbroiled and topped with fresh pineapple.
$12.95

LEMON-HERB CHICKEN BREAST
A trio of tender, boneless chicken filets seasoned with oregano, olive oil, spices and Chablis wine. Charbroiled and served with fresh lemon.
$12.95

HONEY GLAZED ROASTED HALF CHICKEN
Moist and juicy half chicken basted with clover sweet honey, rich dark molasses, orange glaze and Dijon mustard. Oven roasted to a golden brown.
$11.95

SEAFOOD

FLAME BROILED SALMON
A moist filet brushed with butter and gently grilled. Served with our special hot and sweet dill mustard sauce on the side.
$14.95

SHRIMP SCAMPI LINGUINI
Jumbo shrimp sautéed in creamy butter, garlic, tomatoes, parsley, Chablis wine and a dash of lemon juice. Served on a bed of steaming hot linguini. Accompanied by baked Parmesan tomatoes.
$13.95

ALASKAN CRAB LEGS
One pound of meaty Alaskan crab legs served cracked with hot drawn butter and fresh lemon.
$15.95

GRILLED SWORDFISH
A center-cut swordfish steak marinated in herbs, olive oil and cracked pepper.
$14.95

TEMPURA SHRIMP
Plump shrimp coated with our special light tempura batter, then deep-fried to a golden brown. Cocktail sauce and fresh lemon are served on the side.
$13.95

AUSTRALIAN LOBSTER TAIL
The finest buttery-sweet lobster available from the cold waters of Australia. Served steaming hot with drawn butter and fresh lemon.
Market Price

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We hand-select only the finest USDA CHOICE, Midwestern, cornfed beef for our House Specialty. Then we seal in the flavorful juices with a special herb crust and patiently slow roast to the peak of tenderness. Served with our special Ruby Port au jus.

PETITE CUT $12.95 STANDARD CUT $14.95 HOUSE CUT $17.95

RARE—Very red, cool center. MEDIUM RARE—Red, warm center.
MEDIUM—Pink center. MEDIUM WELL—Slightly pink center.
WELL—Broiled throughout, no pink.

THE SIGNATURE STEAK COLLECTION

All steaks are USDA Choice only.

TOP SIRLOIN, CENTER CUT
An ever popular favorite for those who enjoy hearty beef flavor. Center cut for juicy tenderness.
$12.95
Marinated in Teriyaki and topped with fresh pineapple
$13.95

SIZZLING MUSHROOM STEAK
A Top Sirloin steak coated with our special herb seasoning and oven-roasted to seal in the flavor. Thinly sliced, smothered with sautéed mushrooms, and served sizzling hot in a skillet.
$13.95

ROASTED CHATEAU FILET MIGNON
The most tender steak we serve. Coated with herbed breadcrumbs, oven roasted and served with a delicious port wine sauce.
$14.95

NEW YORK STRIP
A traditional steak lovers' favorite. Selected for flavor, this is a 3/4 pound, well marbled center cut from the finest strip loins.
$15.95

WHISKEY PEPPERCORN STEAK
Our classic steaks lightly coated with cracked peppercorns, flame broiled and served with a whiskey peppercorn sauce.
Top Sirloin $13.95
Filet Mignon $15.95

FILET MIGNON
Our largest filet, specially seasoned and flame broiled. The top of the line in tenderness.
$14.95

STUFFED FILET MIGNON
A tender cut of Filet Mignon stuffed with savory seasoned mushrooms, wrapped in bacon and smothered with mushrooms sautéed in Chablis wine-butter.
$14.95

BRANDY-DIJON FILET MIGNON
A tender charbroiled Filet Mignon covered with fresh mushrooms sautéed in garlic butter. Flambéed in brandy and a creamy Dijon mustard-whiskey peppercorn sauce.
$14.95

COMBINATIONS

PRIME RIB OR *FILET MIGNON* AND:

TEMPURA FRIED SHRIMP $15.95 ALASKAN CRAB LEGS $15.95

AUSTRALIAN LOBSTER TAIL Market Price

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